

# SZIGETI

*Don't forget to sparkle.*



## PRODUCER PROFILE

Estate owned by: Peter Szigeti  
Winemaker: Krisztian Szücs  
Estate founded: 1991  
Winery production: 40,000 Bottles  
Region: Burgenland  
Country: Austria

## Szigeti Cuvée Prestige Brut 2017

### WINE DESCRIPTION

Szigeti (pronounced ZIG-it-ee) began in 1991 when brothers Norbert and Peter Szigeti took over the family business. Szigeti operates as a négociant, buying fruit from contracted growers and owning no vineyards. A broad range of wines are produced, all by the traditional method, and all made in fresh style with clear varietal expression.

Szigeti produces wine from contracted growers in Burgenland and Niederösterreich and works closely with their partners to obtain grapes explicitly grown to produce quality sparkling wine. The designation "Österreichischer Sekt g.U." (Austrian Sekt with Protected Designation of Origin) applies to the entire production.

Cuvée Prestige Brut is a blend of Chardonnay, Pinot Blanc, and Blaufränkisch, hand-harvested from contracted growers in Burgenland and Niederösterreich. Alcoholic fermentation with Champagne yeasts in stainless steel tanks precedes second fermentation in bottle and thirty-one months aging en tirage. Riddling is by gyropalette, and the dosage is with local sweet wine.

### TASTING NOTES

Szigeti seeks to produce wines in a fresh style with clear varietal expression. Cuvée Prestige Brut shows aromas and flavors of white peach, blackberries, violets, and wild strawberries. The wine full-bodied but crisp on the palate with a lingering dry finish.

### FOOD PAIRING

Cuvée Prestige Brut will accent simply prepared fish and shellfish like the way a squeeze of lemon might. The citrus character of this wine will highlight the brininess of raw oysters, sushi, or grilled prawns while its acidity and texture perfectly compliment veal schnitzel and fried chicken.

### VINEYARD & PRODUCTION INFO

Harvest time: September  
Bottles produced of this wine: 40,000

### WINEMAKING & AGING

Varietal composition: 30% Chardonnay, 40% Pinot Blanc, 30% Blaufränkisch  
Fermentation container: Stainless steel tank  
Fining agent: Vegan  
Type of aging container: In bottle  
Length of bottle aging: 31 months

### ANALYTICAL DATA

Alcohol: 12.5%  
Residual sugar: 9 g/L  
Acidity: 7.4 g/L